

34948 to 34969—Continued.

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| 34954. (No. 7.) Brown. | 34963. (No. 16.) Red and white. |
| 34955. (No. 8.) Brown. | 34964. (No. 17.) Black mottled. |
| 34956. (No. 9.) Brown. | 34965. (No. 18.) Gray. |
| 34957. (No. 10.) Light green. | 34966. (No. 20.) Yellow and red. |
| 34958. (No. 11.) Dark brown. | 34967. (No. 21.) Red. |
| 34959. (No. 12.) Dark brown. | 34968. (No. 22.) Red. |
| 34960. (No. 13.) Black. | 34969. (No. 23.) Red. |
| 34961. (No. 14.) Black. | |
| 34962. (No. 15.) Black mottled. | |

34970 to 34972. DIOSPYROS KAKI L. f.**Persimmon.**

From Okitsu, Japan. Presented by Mr. T. Tanikawa, in charge, Horticultural Experiment Station, Government of Japan. Received March 6, 1913.

Cuttings of the following; quoted notes by Mr. Tanikawa:

34970.

"*Mishirazû* (*Aizû*). Fruit medium size, average weight one-half pound; shape round, flattened, the point sunken, with four shallow furrows; skin smooth, more or less tough; orange yellow in color; bloom white. The flesh is firm, not very juicy; of very good quality when the astringency is removed by processing."

34971.

"*Mishirazû* (*Sakûshû*). Fruit medium large, average weight two-thirds pound; more or less oblate, slightly tapering at the apex; skin thin, smooth, orange-yellow; flesh fine, juicy, of a very good quality when the astringency is removed by artificial processing."

34972.

"*Fuji*, our famous mountain's name. Fruit large, average weight 1 pound or more, more or less conical in form; skin thin, very smooth, bright orange, red, or crimson; flesh fine, tender, very juicy, light yellowish brown, more or less astringent at first, but very sweet when they become soft. This fruit is of very good quality, and suited for dried fruit and for processing."

34973. DIOSPYROS KAKI L. f.**Persimmon.**

From Hiroshima, Japan. Presented by Rev. H. Loomis, American Bible Society, Yokohama. Received March 6, 1913.

"*Giombo*. This is the variety that produces the best dried persimmons in Japan." (*Loomis*.)

34974. CYPHOMANDRA BETACEA (Cav.) Sendt.**Tree tomato.**

From Buenos Aires, Argentina. Presented by Dr. Carlos Thays, director, Jardin Botanico. Received March 10, 1913.

"An evergreen semiwoody shrub, native of Peru. The egg-shaped and smooth-skinned fruit, produced in great abundance and in hanging clusters at the ends of the branches, is in season almost throughout the year, but chiefly from March to May (in Ceylon). At first greenish purple, it changes in ripening to reddish yellow. Some varieties are of a deep-purple color. The subacid succulent fruits are refreshing and agreeable when eaten raw, but their chief use is for stewing; they may also